Winter Set Menu

2 courses £19 | 3 courses £23

Jan - Feb | Mon - Fri

Starters

Pork Shoulder, Ham Hock & Pear Terrine, Beer Mustard & Sourdough (472 Kcal)

Smoked Mackerel Pate, Radicchio, Sourdough & Pickles (448 Kcal)

Heritage Beetroot, winter leaves, pear, clementine & toasted chestnut salad (VG) (373 Kcal)

Mains

Chicken leg Chasseur, Chestnut Mushroom, Tomatoes & Bay, Mashed Potato (362 Kcal)

Day Boat Scampi, Samphire Tartare Sauce, Skinny Fries (671 Kcal)

Radicchio, Chestnut, fregola & Pickled Kohlrabi Salad (VG) (542 Kcal)

Puddings

Sticky toffee pudding, clotted cream (V) (728 Kcal)

Rice Pudding, Port & Cardamon Stewed Plums (VG) (604 Kcal)

Affogato, Vanilla Ice Cream, Espresso (VG) (135 Kcal)

Sides

Cheddar Mac & cheese, pangrattato (V) (635 Kcal) 5

Roasted heritage pumpkin, whipped vegan feta (295 Kcal) 7

Braised Savoy cabbage, crushed walnuts (247 Kcal) 5

Truffle mash, crispy shallots (254 Kcal) 4

Triple cooked chips / fries, rosemary salt (350 Kcal) 4.5

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal).
Vegetarian (v) Vegan (vg)

Heritage Squash

Cambridgeshire

Family run Bedlam Farm produce is certified by Organic Farmers & Growers, (they're the sustainable team who give the green thumbs up to the good stuff).

Samphire

North Norfolk

This bright, salty herb is hand-harvested from the tidal marshes and rich costal flats by king of the foragers, Martin Denny.

Rhubarb

Yorkshire

Grown in the Yorkshire Triangle (move over Bermuda), this seasonal delight is nurtured in darkened potting sheds and harvested by candlelight in true old-school fashion to keep those colours bright and the flavour balanced.

Mussels

Cornwall

Rope-grown mussels from Cornish waters - they don't just taste good, they do good. Did you know these mighty molluscs store more CO_2 in the seabed than they produce.